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Spinach Garlic Meatballs Stuffed With

Mozzarella

Spinach Garlic Meatballs Stuffed With Mozzarella

Ingredients

Spinach:

- 8 ounces fresh baby spinach
- 3 cloves garlic, finely chopped
- 1-2 tablespoons olive oil

Meatballs:

- 1 pound ground beef
- 1 pound ground pork
- 2 ¼ cups bread crumbs
- 3 (or 4 if small) eggs
- Splash of milk
- 4 cloves garlic, finely chopped
- ½ cup Parmesan cheese
- Salt and pepper to taste
- 2 tablespoons olive oil
- Mozzarella cheese, cut into small cubes
- 1 jar Rao's marinara sauce

Instructions

Spinach:

1. Heat olive oil in a skillet over medium heat. Add baby spinach and toss until coated. Let it wilt for a few minutes.
2. Add finely chopped garlic to the skillet and sauté for another minute or two until it smells fragrant.
3. Remove spinach from the skillet, chop it into small pieces, and set aside to cool.

Meatballs:

1. Preheat oven to 350°F (175°C).
2. In a large bowl, mix together ground beef, ground pork, bread crumbs, eggs, milk, chopped garlic, Parmesan cheese, salt, pepper, and the cooled spinach/garlic mixture until well combined.

3. Roll the meat mixture into evenly sized meatballs. Press a small cube of mozzarella cheese into the center of each meatball and roll to encase the cheese completely.
4. Heat olive oil in a cast iron skillet over medium-high heat. Pan-fry the meatballs until golden brown on all sides, forming a flavorful crust.
5. Once browned, add dollops of marinara sauce to the bottom of the skillet to create a sauce bed for the meatballs to simmer in.
6. Cover the skillet with foil and transfer it to the preheated oven. Bake for about 20-25 minutes until the meatballs are cooked through and reach an internal temperature of 165°F (74°C).
7. Serve the Spinach Garlic Meatballs Stuffed With Mozzarella over your preferred pasta, garnished with extra Parmesan cheese and fresh herbs if desired.